

The Macdonald FARM Journal



VOL. 21, NO. 12

DECEMBER, 1960



PEACE AND GOODWILL

Editorial

Food Surplus And Starvation

"AS I AM speaking there are in India and in other overpopulated or under-developed countries men literally dying of hunger", said M. Alcide Courcy, Provincial Minister of Agriculture, at a recent convention in Quebec. His concern reflects the feelings of most Canadians on one of the most important and difficult problems of our times. How can the huge food surpluses in some parts of the world help the millions of hungry people in under-developed areas?

The problem is one of both production and distribution. Even if the world's food surpluses could be distributed to all its peoples, it would only supply full diets for approximately two days. The world population is now approximately 3,000,000,000 persons and could increase to 6,000,000,000 by the year 2,000. Food production is still far behind population, but according to Dr. B. R. Sen, Director-General of the Food and Agriculture Organization of the United Nations, world food production is overtaking population at the rate of 1 per cent per year. The fight against starvation is only beginning.

In 1945 the Director-General of the FAO (Food and Agricultural Organization) proposed a World Food Board to be supported by the nations of the world. Such a Board, or Food Bank as it has been called, could distribute food surpluses to hungry people. Only recently have the major surplus-producing nations expressed a real

interest in such a food bank. It is becoming obvious that the distribution of food surpluses from a national point of view will not solve the problem. To quote Dr. H. H. Hannam of the Canadian Federation of Agriculture: "At best, it leads to the subsidizing of exports, restricting of imports and some cutting in on commercial markets. At worst it could lead into an era of competitive dumping — which would be disastrous." Most "have" nations would now support this FAO statement: "What is needed is joint action in the international field so that nations may join in concerted efforts to attack the common enemies of mankind — poverty, disease and hunger — instead of each attacking the other's prosperity in a futile effort to defend its own."

Canada supports the idea of a food bank. Prime Minister Diefenbaker, in his speech to the General Assembly on September 26th, 1960, stated: "We envisage a food bank to provide food to member states through the United Nations." The plan suggests a central fund operated by the U.N. to which all U.N. nations would make contributions. The money would be used to move surpluses to needy areas. The idea is sound, but the difficulties that surround it are complex.

International agreement is difficult to reach because of the unwillingness of "have" nations to give up control over their own surpluses.

A fear exists that the disposal of surplus agricultural products might damage normal commercial trade.

The desire of underdeveloped countries to develop their own agricultural industries to the point where they can export farm products would have to be respected.

These are only some of the problems involved. Let us hope that the "have" nations can agree on international control for the distribution of food surpluses to needy areas. Let us hope that the "have" nations can agree on the cost of such a programme. In the meantime we must continue our own programme of assistance on a more ambitious scale. The huge increase in world population, the difficult problem of food distribution through an international food bank and the problems arising from the great economic differences between nations and the provision of food to needy people regardless of ability to pay are the most important issues of our time. Wars and defence programmes are secondary to these fundamental questions. Hunger and poverty breed unrest and dissatisfaction not only in the poverty-stricken areas in the world but in the affluent societies as well. We still have Christmas. We still have our conscience. There are in India and in other overpopulated or under-developed countries men, women and children literally dying of hunger.

Season's Greetings
To All

COVER

Cover sketch of a country church in winter is by R. J. Cornish, Macdonald College.

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Observations

WATCH THEM SQUIRM

SINCE election fever began to mount way back in the spring, we've indulged in a sadistic little game called "Watch Them Squirm". First, find a likely looking candidate for public office. Second, invite him to a meeting "just to say hello" — all candidates fall for that one — or to talk on some topic completely foreign to him — if he is seeking public office he simply cannot refuse.

At the meeting put forward a concrete proposal for action on a very contentious issue about which he knows nothing and ask him "What do you think of this?" If he is an adept and experienced politician, he will talk around the question and throw his audience, probably tossing in a good political talk. But if he is newly elected (as many of our politicians are) he will probably appear dazed, make lame comments — generally

providing unlimited amusement for onlookers.

Having seen this play enacted many times this year, we think it is appropriate to point out that politicians and other public figures rarely know *everything*! They may not admit it, but they should. Accordingly, we suggest that if you wish to acquaint your MP's, MLA's, etc. with public opinion on issues, don't ask them for speeches. *Arrange your meeting so that the public has an opportunity to pass opinion and your legislator a chance to listen.* While it may be amusing to see a hapless politician floundering, it can be mighty frustrating as far as achieving your objective of making known your opinions is concerned. Mind you, we still should know what the government intends and what our politicians think, but if they don't think on some issues... well, they're human too.

Ph.D.

Two fifth-grade boys wrestled with the meaning of "Doctor" as applied to a woman Ph.D. who had been introduced to the class.

Whispered one, "Is SHE a DOCTOR?"

"Yes", came the answer, "but not the kind that does anybody any good."

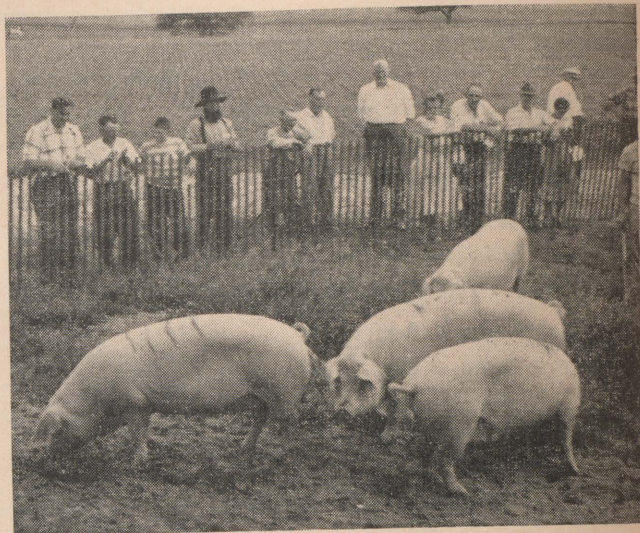
FEWER FARMERS

This issue reports on the Sutton Ski Development. We are especially impressed that this centre has been developed with local capital and initiative. Quebec is not primarily an agricultural province and non-agricultural developments must come to many of our communities if they are to avoid hard times. We must realize that farms in this province were developed when they had to produce little more than the needs of the family. If farmers are to prosper, then we should look to fewer farms on only the best land. We desperately need Rural Development Projects.

Should Our Pigs be Slaughtered at Lighter Weights?

by Prof. M. A. MACDONALD, Department of Animal Science

Professor Macdonald discusses the pros and cons, from the point of view of "energetic cost" of production, of marketing pigs at lighter weights than is now the accepted practice. "Energetic cost" is the number of digestible calories required to produce a pig. To change energetic cost to dollars, we must find the cost of feed which would supply the required number of digestible calories. Prof. Macdonald found that energetic cost is lowest when a young sow produces two litters of 14 pigs which are weaned at 10 days and slaughtered at 125 pounds liveweight. He suggests we ought to consider slaughtering our pigs at lighter weights.



A Canadian consumer demand for less dietary animal fat, a shift of our export market from Britain to the U.S.A. and vigorous competition from other segments of the meat industry require that swine producers reappraise current management procedures. The British demand for Wiltshire sides had a profound effect on our methods in Canada resulting in the popularity of bacon breeds and rail grading.

Multiple farrowings per year reduce maintenance costs, but increase nutrient requirements, particularly energy, for gestation and lactation. However, since multiple farrowings are expected to result in more pigs born, reared and marketed the annual cost of keeping a sow is reduced on a per pig marketed basis.

Early weaning provides an opportunity to increase the efficiency of swine production in several ways. Sows come in heat more quickly after farrowing: hence they may produce more than two litters per year. Secondly, early weaning onto a satisfactory ration reduces the energetically inefficient process of milk production without adversely affecting piglet growth rate.

The original successful use of dry rations for feeding pigs weaned at two weeks of age or less was contingent upon its content of relatively large quantities of costly high biological value supplements. The advantages of



weaning at ten days to three weeks of age onto a dry ration also offsets the more complicated feeding and bioclimatological programs associated with weaning at two days of age. Early weaning also permits better disease control, a reduction in the frequency of runts through a more uniform plane of nutrition and the earlier marketing of cull sows.

In scoring bacon carcasses, over 22 per cent of the marks are allotted to the "eye muscle" (*m. longissimus dorsi*). This muscle is much wider in the newborn piglet than it is deep and it continues to remain so at subsequent ages despite a greater proportional increase in muscle depth. The size of the eye muscle is a reliable criterion of the meat in the carcass and final size is dependent upon the plane of nutrition during early life. A restriction of feed intake during the finishing period increases the quality of a bacon carcass by reducing fat deposition during the period. However, bacon carcass improvement is accompanied by a decrease in rate of

gain and an increase in length of feeding period.

It is interesting to note that while Canadian hog carcass grading regulations are biased heavily in favour of pigs suitable for Wiltshire side production, suppliers of pork products to the British home market produce other types of carcasses as well. In addition to bacon pigs there are two other sections of their pork trade. The first of these is a "porker" pig weighing 65 to 80 pounds carcass weight (90-115 pounds liveweight) which is cut for roasts with the crackling left on the carcass. Hammond considered the porker an expensive animal to produce because of the high sow management costs which must be assessed against light pigs at slaughter.

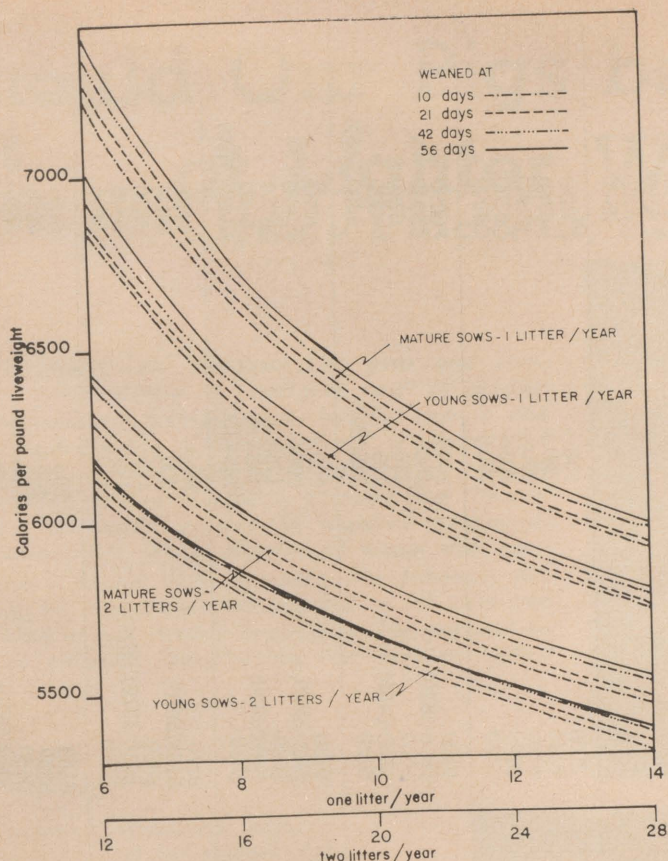
The second section of the pork trade comprises "cutter" pigs with carcass weights of 80 to 130 pounds (120-160 pounds liveweight) which provide meat dishes requiring short preparation times. These groups represent pork "broilers" and it is important to determine whether the profitable production of lighter pig carcasses is possible using bacon breeds which are currently popular and feedstuffs in the way the poultry industry introduced its marketing trend toward smaller carcasses.

Various methods for increasing the efficiency of swine production have been reviewed. Using these techniques, we again wish to know

(Continued on page 6)

TABLE 1. — Calculated energetic cost of raising pigs from birth to differential slaughter weights under different management systems.

Litters/year	Days of age at weaning	Young Sows (Gilts)				Mature Sows	
		Pigs/Year	Approximate slaughterweight for maximum energetic efficiency	Digestible Calories/lb. liveweight produced	Approximate slaughterweight for maximum energetic efficiency	Digestible Calories/lb. liveweight produced	
1	10	6	200+ (pounds)	6830	200+ (pounds)	7210	
		8	200+	6350	200+	6640	
		10	200+	6060	200+	6290	
		12	200+	5870	200+	6060	
		14	200+	5730	200+	5900	
	21	6	200+	6860	200+	7250	
		8	200+	6370	200+	6670	
		10	200+	6080	200+	6320	
		12	200+	5880	200+	6080	
		14	175	5740	200+	5910	
	42	6	200+	6920	200+	7330	
		8	200+	6410	200+	6720	
		10	200+	6110	200+	6360	
		12	200+	5910	200+	6120	
		14	175	5770	200+	5960	
2	10	6	200+	7000	200+	7380	
		8	200+	6440	200+	6760	
		10	200+	6140	200+	6390	
		12	200	5930	200+	6150	
		14	175	5780	200+	5970	
	21	12	200	6100	200+	6290	
		16	200 (175)	5800 (5810)	200	5940	
		20	175	5600	175	5730	
		24	125 (150)	4560 (5460)	175	5570	
		28	125	5320	125 (150)	5450 (5460)	
	42	12	200	6130	200+	6330	
		16	200 (175)	5820 (5830)	200	5970	
		20	175	5620	175	5760	
		24	125 (150)	5480 (5480)	175	5600	
		28	125	5340	125 (150)	5480 (5480)	
56	12	200	6170	200+	6410		
	16	200 (175)	5860 (5870)	200	6030		
	20	175	5660	175	5810		
	24	175 (150) (125)	5510 (5510) (5510)	175	5640		
	28	125	5370	150	5500		



SHOULD PIGS . . .

(Continued from page 4)

if a lighter pig is still energetically more expensive to produce than a pig of bacon weight?

Utilizing U.S. National Research Council Nutrient recommendations for bacon pigs which are based on Canadian Research Council sponsored experimental results, points of energetic diminishing returns were calculated. It was assumed that all sows were fed according to the pregnancy and lactation standards published by the U.S. National Research Council, had a milk production gross caloric efficiency of 25 per cent, produced piglets with birthweight of 2.5 pounds and 100 per cent survival in litters which were weaned at 10, 21, 42 or 56 days. Calculations were made for litters of 6, 8, 10, 12 and 14 pigs. Sows farrowed either one or two litters per year. Growing pigs were expected to meet growth rates and efficiencies indicated in U.S. — N.R.C. standards.

The calculated results appear in the accompanying table and illustration. They represent the theoretical energetic cost of raising pigs from mature or young (gilts) sows producing one or two litters of differential size per year and weaning ages to slaughter at live weights ranging from 100 to 200

pounds. It may be seen that the caloric cost per pound of liveweight pig produced varies from approximately 7380 to 5320 calories depending on the combination of factors included for consideration. The energetic cost is lowest, approximately 5320 calories, when pigs of the two litters of 14 produced per year are separated from their young dam at 10 days of age and slaughtered at a bodyweight of approximately 125 pounds. The least efficient category illustrated is reached when a litter of six pigs is weaned at 56 days from a mature heavy sow which produced only one litter during the year and the young were slaughtered at 100 pounds liveweight.

The point of energetic diminishing returns per pig for females producing one litter a year is 200 pounds liveweight or more with the unlikely exception of a young sow producing a single litter of 14 marketable offspring. For females producing two or more litters per year totalling more than 16 offspring, the point of energetic diminishing returns is less than 200 pounds.

It is evident that the number of pigs per litter and the numbers of litters per year contribute more than age at weaning to the energetic cost of production of market

pigs. However, age at weaning is of great indirect importance since early weaning, i.e. at three weeks of age or less, permits sows to produce five litters in two years thereby reducing the maintenance cost of the sow which must be charged against each market pig produced.

It may be argued that the application of other feeding standards for swine, particularly lactating sows, would result in different values than those illustrated here. However, calculations based on other standards showed surprisingly little difference in either the absolute values or general shape of the calculated energetic cost of production curves illustrated in Figure 1.

If there is little or no difference in dressing percentage between 200 pound liveweight and lighter pigs the current Canadian market standards discriminate against the producer of large numbers of piglets per sow per year. The fact that the dressing percentage of pigs rises with increasing liveweight has been cited by several workers as evidence favouring the marketing of heavy rather than light animals. Smith published one of the few papers on the relationship between live and carcass weights of swine from birth or weaning to market weight. He found an increase in dressing percentage of only about two per cent between liveweight of 100 and 200 pounds. However, Smith found each pound of liveweight gain yielded a constant amount of carcass irrespective of the absolute liveweight. Therefore, it would appear that dressing percentage increase provides little justification for the slaughter of bacon type pigs at heavier weights.

The cessation of a British market for Wiltshire sides produced in Canada, the reduction in value of animal fats, a consumer demand for less dietary animal fat and for smaller cuts of meat permit and necessitate a revaluation of current Canadian market standards for pigs. The belief that an increase in energetic efficiency of bacon pig production and that most of the changes in consumer demand may be reached by the lightweight slaughtering of pigs out of sows which produce more than one large litter per year should receive serious consideration in future pig research projects and marketing grade studies. Perhaps our marketing system is all that is out of date.

What Makes



Taste Like Ham?

HAVE you ever wondered what makes ham taste like ham? Why can a leg of pork be made to taste like ham when a leg of mutton cannot be cured to a ham flavour? There are practical reasons why scientists are interested in answers to these questions.

Different legs of pork, on curing and cooking, give different qualities and flavours of ham, even when the same curing and cooking process is used. Some hams have a "good" flavour, others a "poor" flavour. Why? This difference in flavour has puzzled meat packers for a long time. If research can determine what causes differences in flavour, it might be possible to avoid such variations by making changes in feeding, breeding, environment, and slaughter practices.

Prof. Baker of Macdonald College has been trying to find what in ham, on curing and cooking, without smoking or processing in any other way, gives the "ham-like" or "hammy" flavour.

First he tried to take ham apart to find out which parts contribute to flavouring and which do not. He passed steam through a slurry of ground cooked ham. This removed virtually all flavour from the ham. The volatile materials

which are responsible for the typical ham flavour (this does not include sweet salty taste) were trapped at a temperature of more than 300 below zero. However these chemicals are so unstable that it was not possible to gain any information on the nature of the materials which cause the flavour.

The next step was to take raw pork and try to isolate the materials in it which, on curing and cooking, produce the hammy flavour. First, Prof. Baker removed the fat since it has no bearing on the ham-like flavour.

The lean pork was then ground, mixed with water and filtered. This process gave a water soluble fraction (that part of the mixture which dissolved in the water) and an insoluble fraction.

On curing and cooking the insoluble fraction (which did not pass through the filter), no ham flavour was obtained. On curing and cooking the water soluble a ham flavour was obtained. The curing process was instantaneous.

He placed the water soluble in a semi-permeable membrane (cellophane) and hung this cellophane sac in a jar of distilled water. This process is called dialysis. Dialysis separates the small molecules from

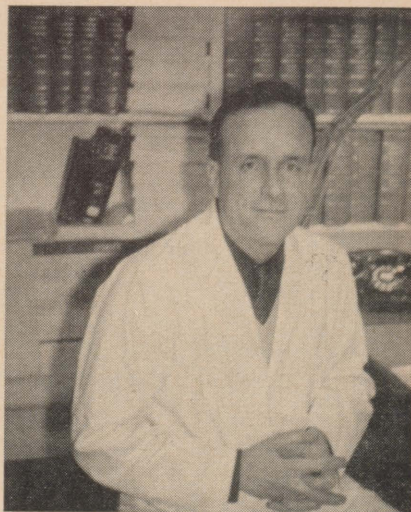
the large molecules. The small molecules pass through the sac while the large ones remain in the sac. When he cured and cooked the part which passed through the sac (the diffusate), no hammy flavour was obtained. On curing and cooking what remained in the sac (dialysate) no ham flavour was obtained. However when Prof. Baker combined the dialysate and diffusate he obtained a ham flavour. His next problem was to find out what elements in the dialysate and diffusate combine to give a hammy flavour. Various quantities of a salt solution (ammonium sulphate) were added to the dialysate and eight different precipitates were obtained. These ranged from red to white in colour. Four were predominantly white and four were red-coloured. They represent eight proteins with different properties.

Only one of these fractions (a white one) when combined with the diffusate, cured and cooked, gave a true hammy flavour. This seems to indicate that the flavour of the ham is not associated with the colour of the ham.

Prof. Baker is still trying to identify the protein which is responsible for the ham flavour to see if there is anything especially peculiar about it. Next he needs to know what in the diffusate combines with the protein to produce the hammy flavour. When research has found the answer to this question it will have unlocked another of nature's mysteries.

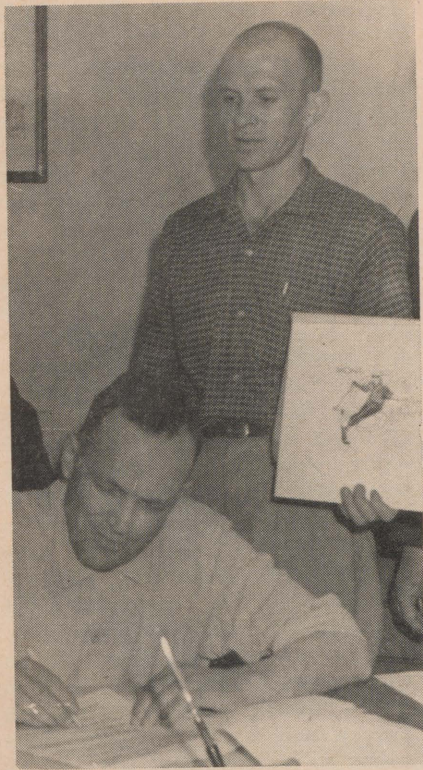
Besides the possibility of this discovery showing us how to produce a standard quality ham, it may also permit us to take the protein from wheat, add certain chemicals, and have a ham flavour —

(Continued on page 13)



Professor Bruce Baker

Sutton Ski Centre



Father-and-son team which is responsible for the development of the Sutton Ski Centre. Father, Harold, signing for equipment, while son, Réal, looks on.

The Sutton ski centre is an outstanding example of the type of development needed in many of our rural areas. With marginal farm units being abandoned, many communities must look to some industry other than agriculture if they are to prosper. Many of them have assets, perhaps not as striking as those of Sutton, which imagination, initiative and perseverance could develop.

SPARKED by an enterprising father and son team, Harold and Réal Boulanger, the town of Sutton is anticipating a new surge of life and prosperity this winter. Prosperity, it is hoped, will come in the pockets of skiers, when the town makes its bid this winter to become a new, and major, ski resort.

Sutton resembles many other predominantly agricultural towns in Quebec. It has a few light manufacturing industries but depends largely on the agricultural trade for prosperity. Unlike many towns, it is ringed by the Sutton Mountains, an extension of the Green Mountains whose lower slopes have discouraged more than one farmer since the mechanization of agriculture. Many people have looked for mineral wealth in the Sutton Mountains but so far the mountains have yielded only beauty and the Sutton water supply. Now they promise to enrich the whole region.

Réal Belanger, an ardent skier, first realized the potential of the mountains on his return from a ski trip to Stowe, Vt. He obtained the backing of his family and friends and organized Mount Sutton Inc. in February of 1960. Mount Sutton Inc. purchased 2,300 acres of land on the north side of Mount Sutton, the highest peak within a 100 miles radius of Montreal.

Since purchase of the land, development of the centre has continued rapidly. Ski experts from North Hatley, Fraconia and Mount

Orford have laid out trails. These have now been cleared, a chalet built and the double chair lift and T Bar will be completed for the opening on December 17. A new road has been built to the centre, and there is a parking area for 2,000 cars.

The chair lift is 4,030 feet long with a vertical rise of 900 feet and a capacity of 900 skiers per hour. The T Bar (for beginners) is 1,200 feet long and has a vertical rise of 200 feet and a capacity of 1,000 skiers per hour. Jean Lesard, who competed in 1960 Olympic Games for Canada, will give skiing lessons. Arrangements have been completed to have a doctor on duty on weekends.

From the top of the chair-lift skiers will be able to see Brome Lake on the right and Lake Champlain on the left. On a clear day the Montreal sky-line may be visible. Because of the magnificent natural beauty and view afforded by the mountains the Boulangers expect the centre to attract many summer visitors. Camp sites and picnic grounds may be developed in the near future.

One of the outstanding points about the Mt. Sutton ski development is that it has received tremendous local support. The syndicate, Mount Sutton Inc., is controlled by residents of Sutton and the majority of financing has been received from citizens of Sutton and nearby towns, thus assuring local control of the project. In order to provide facilities for the expected influx of skiers, the Tour-

At left: Mr. and Mrs. George Dyer and A. J. Darrah (centre). The Dyers' tourist lodge to accommodate 36 persons is shown partially completed in the background.

Below: Mrs. Nettie Mudgett has built an addition to her house to accommodate ski fans. (Tree marks beginning of addition to house).



Rural Development Project

by L. G. YOUNG



R. S. Miltimore, Mayor of Sutton, is an enthusiastic supporter of the Centre.



Rudy Dallenbach, President of Brome County Farmers' Association, which has approached all town and municipal councils within the county requesting zoning by-laws prohibiting the construction of sub-standard tourist accommodation.

ist Association of Sutton has been organized with Mr. George Dyer as President. The Association has been working at breakneck pace to arrange accommodation for overnight guests.

What the Centre Means to Sutton

The ski centre promises to bring new revenues to the region. Réal Boulanger states that since early summer, when construction of the centre began, 25 men have been employed on the project. During the winter season he estimates that 15 to 20 men will be employed to keep the operation running. In terms of revenue it is expected that the ski run will take in \$60,000 — \$70,000 the first winter. He says that skiers usually spend \$3 in the surrounding region for every \$1 spent on the slopes, which means that total revenue this winter will be \$250,000 to \$300,000. At the present rate of development it is estimated that the number of skiers increases by 30 per cent per year, which means that the development may easily take in a half a million dollars a year in the very near future.

The centre has set off a chain reaction of real estate speculation. Nearby farms have increased in price three to four times in the last year. This has been a tremendous boon to a few lucky farmers. The development has also encouraged Montrealers to look for country places in the vicinity, a fortunate turn of events for farmers operating marginal farms on the lower slopes of the mountain.

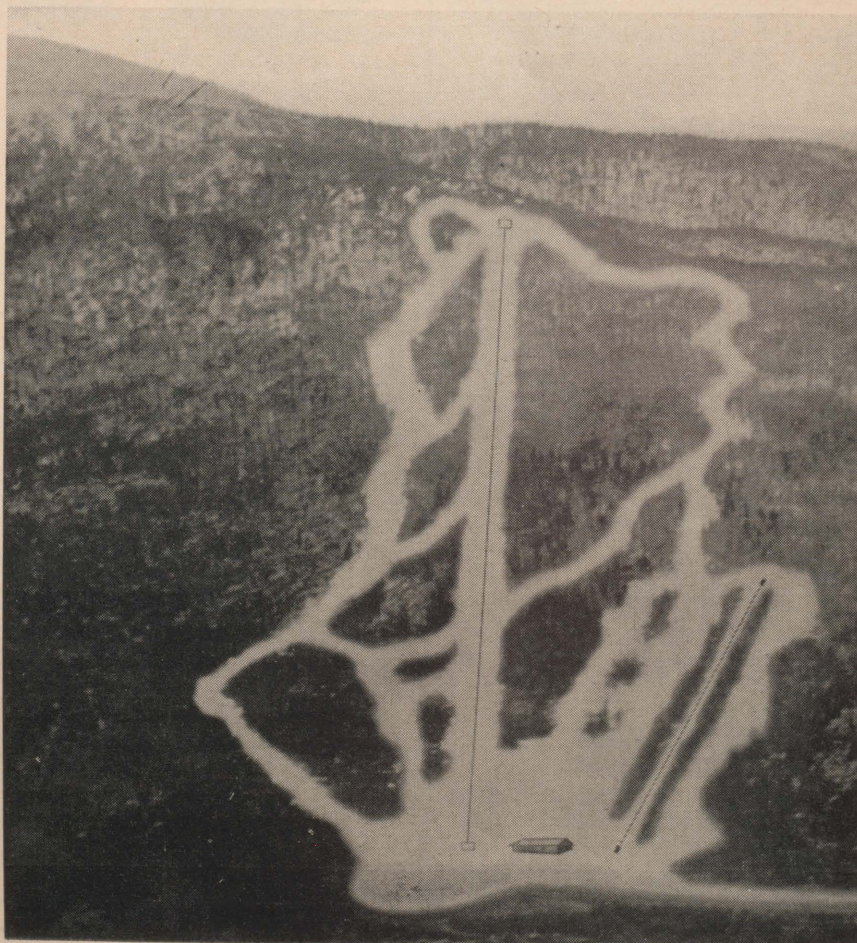
The town itself has gained two ski shops, a handicraft shop and a number of additions to existing buildings to provide for accommodations of overnight guests. Some 150 residents of Sutton have indicated that they would be willing to rent rooms to weekend skiers. Summer resorts in the region will also benefit from winter trade which has been unavailable up to the present.

The growth of real estate will

(Continued on page 13)



Jean Lessard, Ski Pro, who was one of Canada's representatives in the 1960 Olympics, has a shop in the ski chalet. Below: photo of the completed part of the ski development. Plans call for more runs at the left of those completed. Workers preparing foundation for Chalet found foundation of abandoned farmstead.



To Talk of Many Things

We frequently hear complaints about the cost of farm machinery. Without a doubt purchase of new machinery requires a large capital outlay. If more concern were given to the upkeep of machinery, costs could often be lowered.

When the corn gets too high the cultivator is left right where it is unhitched; the fertilizer spreader is often left uncleaned after use and the fertilizer allowed to cake up. Whether fields are close to the barn area or not, machinery should be given protection against the weather. Winter is the time to do all repairs so that when spring rolls around there is no delay. The next time that something breaks down it would be well to look at the care the machine got before saying that machinery companies do not make things like they used to — which is quite true. Machines are better today!

* * *

Farmers who have stopped using their woodlots for grazing animals have taken a step toward good woodlot management. To supply one animal in a woodlot requires 40 acres. It is therefore not very efficient as a feeding place. Such a practice only leads to the destruction of all undergrowth and eventually the woodlot.

* * *

It is still common to see ploughing done straight up and down a hill. It may be easier but is nevertheless fatal to good soil management. The results of such ploughing are generally not significant in one or two years. In time patches of sub-soil appear which indicate that the soil has been eroded. It is better to prevent this condition than to try to repair it after it has happened.

* * *

Autumn is the time of year when land drainage is done. The idea of draining land is often delayed without realizing what it can do. There are two methods: surface or under drainage. A farm may require either one or both systems. Drainage permits a farmer to get on his land earlier, conditions the soil, creates better root systems and consequently better plant growth with higher yields.

by John ELLIOTT,
Agricultural Fieldman

A farmer building a new barn or repairing an old one should take into consideration that most accidents and many diseases can be prevented by proper stable construction and management. A cow that stands in a stall that is too short with hind feet in the gutter may develop foot rot. Good ventilation will regulate humidity and temperature of the barn. Faulty ventilation can cause respiratory diseases.



Good floors that can easily be kept clean will also add to the efficiency of a barn. Anything which may injure the cow's teats (barriers too close between cows; high door stills; draughts) is a threat to the cow's health and, naturally, milk production.



9th NATIONAL SALON OF AGRICULTURE

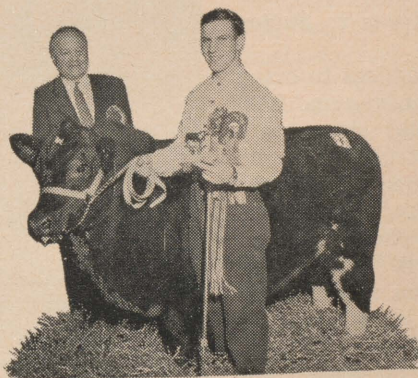
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Christmas Plants – Will They Flower Another Year?



by Prof. P. HARNEY

CHRISTMAS gift plants are grown by commercial florists under controlled conditions of temperature and humidity, and, in the case of the poinsettia, a rest period is provided in cool storage. The average home is too warm and dry for the growth of most plants and may be the reason for failure in home growth of Christmas plants. In the "good old days", when houses were not centrally heated, it was easier to grow house plants of any kind, and the root cellar or even the house cellar was cool enough for the rest period of the poinsettia. Modern homes are certainly more comfortable for people to live in but very difficult for plants.

It may not be easy to induce flowering in gift plants another year but it is possible, and this is particularly true for those people who grow fine house plants. Anyone who normally follows correct gardening practices with house plants will continue to do so with gift plants and be reasonably successful.

General Recommendations

The soil around the root system of plants should be moist, but not soggy, at all times. Rap the pot with your knuckles. If it sounds hollow it needs watering. Pour water onto the soil, not on the leaves of the plant, until it flows over the rim of the pot. Do not water again until the plant has dried out. Another method of watering is to immerse the pot in a pail of water so that the water enters through the drainage hole in the bottom of the pot and through its porous clay sides. As soon as the surface of the soil is moist take the pot out of the water and do not water again until required.

A better method of determining the soil moisture around the roots is to remove the plant and its ball

of earth from the pot and examine the roots. Turn the pot upside down, holding the plant in place with one hand, and give the rim of the pot a sharp rap on the corner of a table or wooden bench. The ball of earth will fall out of the pot and the roots can then be examined, after which the earth ball is put back into the pot and watered if necessary. If the ball of earth does not come out of the pot easily, do not try to force it by pulling on the plant as this will break the fine roots and damage the plant. The important thing to remember in this method is not to break the ball of earth.

As soon as the flowers wilt the flower stalks should be cut off with a sharp knife or a pair of scissors. This is true of the cyclamen and azalea discussed in this article, but not of the Jerusalem cherry. You may want the seeds of the cherry, but, more important, the red berries which give the plant its name are produced after the flowers drop.

Many house plants, including the azalea and the cyclamen, should be grown outdoors during the summer. Dig a hole in the ground slightly deeper than the depth of the pot. Put a layer of gravel or crushed stone in the bottom of the hole to provide drainage and to discourage earthworms. Place the pot on top of the gravel and fill in around the pot with soil; clay pots are porous and will dry out very quickly unless this is done. A shaded location is ideal for the outdoor growth of house plants, and if this location is near the house you will remember to water the plants during a dry spell.

Specific Recommendations AZALEA

The azalea is difficult to grow in our overheated modern homes. It is, however, the most beautiful of the Christmas plants and deserves the bit of extra care required for success. Particular care must be taken in watering this plant as it has a fine root system that is quickly damaged by drought and which does not like to be continually saturated with water. Upon receipt of an azalea examine it

for signs of dryness, water it if necessary, and then place it in a cool window away from radiators.

Remove the bloom as it fades and apply a fine spray of water, with an atomizer, to the leaves to promote new growth and discourage insects. In the spring put the plant outdoors in a shaded location and leave it there until danger of frost in the fall. Bring indoors to a cool window and water regularly trying to keep the roots evenly and moderately moist at all times. Do not try to repot the plant, and keep it only as long as there are sufficient live branches to form a head.

In their native habitat azaleas grow in acid soil. If continually watered with hard water the pH of the soil may be altered, hence it is recommended that during the second season indoors the azalea should be watered with rain water.



Cyclamen

A good cyclamen plant should, on receipt from the florist, have a substantial number of flowers in full bloom and number of buds developing from the crown. If the plant is kept in a cool room having good light conditions and is adequately watered it will continue to bloom for a month or more. Do not put the plant in direct sunlight.

After the flowers have fallen, cut off the flower stems to prevent seed formation, and continue to water the plant in the usual manner until early May, at which time the water supply should be reduced by allowing progressively longer

(Continued on page 17)

FARMERS IN THE NEWS...

FARMERS ADVERTISE MEAT

Quebec farmers can be proud of the advertising campaign conducted by Legrade Inc., which is owned by the Coopérative Fédérée, the provincial wholesale farm co-op. During November Legrade conducted an advertising campaign to sell its meat products. Using the brand name "Legrade", the farmer owned company made itself known to many consumers by sponsoring a TV show, radio commercials and posters. Coopérative Fédérée is now the second largest meat packer in Quebec and ranks fourth in Canada. It has developed rapidly in the last two years, and will open one of the most modern sausage manufacturing units in Canada this month at its Montreal plant.

• • •

B.C. FARMERS TO COURT

The British Columbia Federation of Agriculture is attempting to prevent the practice by supermarkets to use agricultural products as loss leaders. Claiming that such use of agricultural products breaks the price on the local market so that farmers have to pay the penalty, the BCFA called on all farmer and organization members for contributions to a "war chest". The Federation has taken a supermarket to court and, armed with the moral and financial support of its members, hopes to break the practice of food products as loss leaders.

OBJECTS TO AUTO PROTECTION

"The level of protection presently being afforded the Canadian Automotive Industry should not be increased", according to the Canadian Federation of Agriculture, as it appeared before the Royal Commission of Enquiry into the Automotive Industry. Speaking on behalf of farmers the CFA pointed out that an increased degree of protection to this industry in the form of tariffs, would represent a serious danger to the export markets of Canadian agricultural producers.

In supporting the suggestion that the 7½ excise tax on new cars be repealed, the CFA had this to say "Not only does this tax infer a luxury status to the automobile that is quite out of line with the facts of its use—and especially the facts of its use on farms—but it does accentuate price differences between automobiles in the market, and in so doing adds a competitive factor adverse to the Canadian Industry."

• • •

ALARMED AT STRIKE THREAT

Farmers, through the Canadian Federation of Agriculture, made representation at the time of the threatened railway strike to request government action to avoid the possibility of a strike.

AWAY FROM INSTABILITY

Appearing before the Federal Provincial Conference, Dr. H. H. Hannam, president of the Canadian Federation of Agriculture stated: "Canadian Agriculture is moving, and it must move away from the uncertainty and instability that plagues it toward a greater degree of orderly management of its affairs in production and marketing. . . a more urgent need for a meeting of minds, and mutual understanding between farmers and governments on policies and programs to meet the situation is evident". He went on to say, "We believe the time has come for an expansion of co-operatives and marketing boards which should result in more effective producer control of the marketing, and in some cases the processing of the commodities they produce. As this takes place, closer co-operation between producers and government will be advantageous and necessary".

The CFA suggested that a measure of relief might be effected in the current unemployment problems if the government were to embark on a program of public works many of which might be usefully undertaken in rural areas in road construction, forestation, and the development of recreation areas. The National Farm Organization renewed its appeal for unemployment insurance for farm workers on either an area or commodity basis, or on a general voluntary basis.



Judge Allister McArthur, Howick, watches as Rowan Stansell, Aylmer, presents trophy for best R.O.P. milking cow, bred and owned by exhibitor at Royal Winter Fair to Ronald MacKechnie of Bonniesshade Farm, Wyman, Que.

National Farm Radio Forum 8:30 p.m. over CBC Stations

Jan. 2 THE BUSINESS OF FARMING: ON THE FARM

What changes in farming methods will be necessary? Will farm management assistance be essential? Who will provide the dollars?

Jan. 9 THE BUSINESS OF FARMING: IN THE MARKET-PLACE

How involved in marketing must farmers become? Will farmers need marketing specialists? Can organized agriculture keep pace with marketing needs?

Jan 16 THE BUSINESS OF FARMING:

Can Canadian farmers ensure fair prices for their products? What about production controls? Will government assistance be needed?

DATES TO NOTE

Canadian Tree Farmers' Assn.,
(Quebec Branch) Annual Meeting
Dec. 17 at Morgan Arboretum,
Macdonald College.

* * *

Dairy Farmers' of Canada Annual
Meeting in Vancouver Jan. 17-19.

* * *

La Coopérative Fédérée de Québec
Annual Meeting in Mount Royal
Hotel, Montreal Feb. 1 and 2.

* * *

Macdonald College Royal, Macdon-
ald College, Feb. 24.

* * *

National Salon of Agriculture
Show Mart, Montreal, Feb. 17-26.

* * *

Canadian Federation of Agricul-
ture 25th Anniversary Annual
Meeting Chateau Laurier, Ottawa
Feb. 20-24.

* * *

MILK PRICES

Leclerc Dairy (Sherbrooke) Ltd.
Arbitration award — base price
for milk used by dairy to be \$3.15
per cwt. and base for milk for re-
sale to be \$2.67 effective Nov. 1,
1960.

* * *

J. J. Joubert Ltd. (Nicolet) Agree-
ment — \$2.95 per cwt. as minimum
with butter at 62¢ per lb. and
powder milk at 9½¢ (exclusive of
25¢ subsidy).

* * *

Carnation Co. Ltd. (P.Q.) Arbitra-
tion Award — minimum price
\$2.92 per cwt. for milk testing
3.5% butterfat. Effective Nov. 1.
(Exclusive of 25¢ subsidy).

* * *

SUTTON SKI . . .

(Continued from page 9)

help provide a wider tax base for
the town and nearby municipali-
ties, making it easier to maintain
local services.

Situated on Route 13 off High-
way 52, Sutton is 63 miles from
Montreal and the same distance
from Burlington. With long wait-
ing lines of skiers at towns in many
of the existing areas, the future of
Sutton seems rosy indeed.

PUBLIC ANNOUNCEMENT COMMITTEE FOR THE STUDY OF AGRICULTURAL EDUCATION AT THE PRIMARY, SECONDARY AND UNIVERSITY LEVELS.

170-180 Dorchester street East, Montreal

By virtue of Order in Council number 1675, the Government of the Province of Quebec summoned a Committee, on the 5th of October 1960, to study Agricultural education at all levels — primary, secondary, University undergraduate and post-graduate.

This Study Committee is instructed to enquire into the state of Agricultural instruction and education in the Province, at all levels, including research and extension, to report its findings and opinions to the Minister of Agriculture, and to submit recommendations to him concerning appropriate measures for the reorganization of the aforesaid education (including instruction, research and extension) with a view to adapting it to meet the requirements of present-day agriculture.

The Committee hereby invites individuals, institutions, corporations, associations, organizations, groups, and agricultural and para-agricultural enterprises whom it may concern or interest, to present their views on the subjects under consideration, in the form of a memorandum.

All such memoranda should be addressed to the secretariat of the "COMITE D'ETUDE SUR L'ENSEIGNEMENT AGRICOLE ET AGRONOMIQUE", 170-180 Dorchester street East, Montreal, in twenty copies, accompanied by a summary (of not more than one or two pages) as soon as possible and *at the latest by the 15th of January 1961.*

The Committee will give all memoranda received immediate and careful consideration and, if it sees fit, will call upon the signatories to attend public hearings at a time and place to be decided.

ON BEHALF OF THE COMMITTEE
FOR THE STUDY OF AGRICULTURAL
EDUCATION AT PRIMARY, SEC-
ONDARY AND UNIVERSITY LEV-
ELS.

The President
Louis-Marie Régis, O.P.D.Ph.

The Secretary
René Monette, Agronome

Montreal, the 15th of November 1960

DR. JOHN HOCKEY RETIRES

Dr. John Frederick DeWitt Hock-
ey, head of the plant pathology
section of the Canada Department
of Agriculture's research station at
Kentville, Nova Scotia, retires this
week after 40 years of service.

His research into the culture and
diseases of fruit crops benefited
many fruit growers, particularly
those in the Annapolis Valley.

Dr. Hockey recently married
Mrs. Marion Isabella Mader of As-
quith, Sask. They plan to remain
in Kentville where Dr. Hockey will
continue studies of diseases of low-
bush blueberries through a grant
from the Nova Scotia Research
Foundation.

Dr. Hockey was born 65 years
ago in Millgrove, Ont. He graduat-
ed from Macdonald College with a

B.S.A. degree with the first class
to specialize in plant pathology. In
1953 he was awarded an honorary
D.Sc. by Acadia University in rec-
ognition of his contribution to
agriculture in Canada. Joining the
federal department in St. Cath-
arines, Ont., in 1921, he soon trans-
ferred to Fredericton and in 1924
became head of the Kentville plant
pathology laboratory.

WHAT MAKE HAM . . .

(Continued from page 7)

though not the texture. If some
way could then be found to pro-
duce the texture — who knows —
we might be able to produce ham
from wheat without turning it
into porkers first! However, Prof.
Baker does not think that swine
are in any immediate danger of
being replaced by test tubes.

The Country Lane

ADDRESS BOOK

Minute

Yet filled with names, with homes; a store
Of usefulness well recognized.

A root

Of friendship's fragrant flower; the door
To memory: for this, most prized.

Olive Sanborn Rubens
Montreal

O BROTHER MAN

O brother man, fold to thy heart thy Brother;
Where pity dwells, the peace of God is there;

To worship rightly is to love each other,
Each smile a hymn, each kindly deed a prayer.

Follow with reverent steps the great example
Of Him whose holy work was doing good:

So shall the wide earth seem our Father's temple,
Each loving life a psalm of gratitude.

Then shall all shackles fall; the stormy clangor
Of wild war-music o'er the earth shall cease;

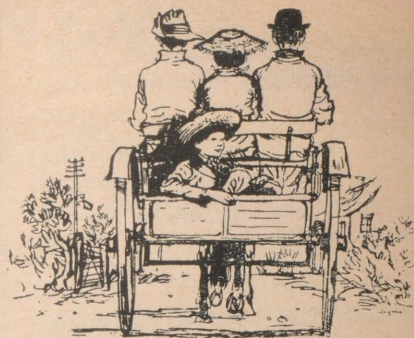
Love shall tread out the baleful fire of anger,
And in its ashes plant the tree of peace.

John Greenleaf Whittier.

A CURE OF GUILT

Old cold conscience comes carrying the law.
This is a presumption agent, conscience,
Who punishes in silence, and one alone,
Some self-failure of a self-given command.
A public wrong-doer serves and goes free.
The doom judge conscience utters is to be
Guilty. The punishment is poison by guilt,
The slow death, corrosion of innocence.
So we rust. We are imperfect all.
I will not die for such inconsequence.
My guilt is my guilt, I know its smell,
Hang, size, clutch, and following cloud:
You know how haunted well you know yours.
But a prouder officer, always in this court,
At last speaks, his words what but praise
Of some part angel stooping as all ape.
But if anything excessively, a man,
Unable to spoil or scant within him grace.
And the imbalance rightens, the lost light
Forgiving dark from the beginning of years.
I had forgotten there is so much light.

John Holmes



JUNCOS

The juncos swoop in snowy flight,
An instant on the weed-stalks light,
Despoil each tassel of its seed,
Then swiftly down the wind-path speed!

G. P. Hawke, Farnham, P.Q.

CAMEO

If you would mark
The beauty of a tree,
See it in frost
Before the sun,
So prodigal of light,
Has turned to tinsel all
Its alabaster white.

So delicate the limbs,
Inlaid in high relief
Upon a soft grey sky,
That, merging with
The fleeing field, holds tight
The capsuled picture
In a little light!

G. P. Hawke, Farnham, P.Q.

"It is sometimes supposed that self-expression is a privilege reserved for a race apart, being called artists. This is not my experience. I have known carpenters, cooks, gardeners, engine-drivers — workers of many kinds, who have been able to use their work as a soul-satisfying means of expression. Perhaps, it may be argued, that in so doing they raise cooking or engine-driving to the level of art. I think they do. And, conversely, many artists, persons who profess that painting is their work, or music or literature, are frustrated, miserable creatures who can find in their art no joy, no release of pent-up energies. If so, they are in the wrong job; or maybe their state is such that no work can medicine their disease. These are unhappy people."

from "A Life in the Theatre"
by Tyrone Guthrie.

I Remember, I Remember.

*Reminiscences of a
childhood Christmas*

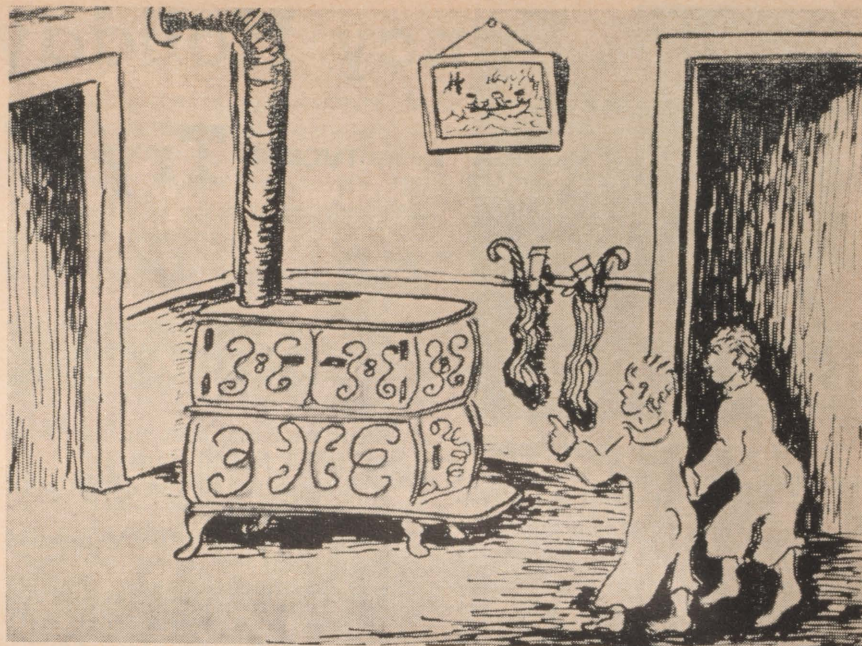
by G. P. HAWKE

Farnham, Que.

MY earliest recollections of Christmas are not memories of events but of emotions, awareness of love burgeoning like yeast in the dough of the bread my mother used to bake, love swelling until the whole home was steeped in it and moved by it to an air of mystery and expectation. Christmas was not a day, or an event, but a state of being and feeling that started small and grew in intensity until it reached the climax of Christmas morning.

I can't remember the gifts I received those first Christmasses. I remember some of the toys we played with, my brother Chauncey and I. We kept them in a cupboard built into the wall next to the cellar door. I remember the tallness of the cupboard, reaching far up to the ceiling. It had two sets of doors. The big ones on the upper section concealed all manner of "mustn't-touch-it" things, glassware, and the best china, which only saw the light of such splendid days as Thanksgiving and Christmas and New Year's, but the bottom part had child-size doors that a three-year-old could open. Within were our personal possessions, the books of nursery rhymes and A.B.C.'s, wooden blocks with pictures or letters on every side, Teddy and Freddy, the twin bears, who surely must have been born on Christmas morning, though I can not remember when they were young and handsome. Teddy was mine. He had a long straight nose, and was slightly bigger than Freddy who had had an unfortunate accident in his early youth. He had been dunked in the rain barrel by his young master and had shrunk so that his nose was short and wrinkled and his eyes were drawn closer together, which gave him a distinctive squint.

Santa Claus was a very real and wonderful person then, though I



had met him only at Sunday School Christmas Trees. He was the one who put the nuts and candies and oranges and small toys in the long black stockings that we hung on the wall behind the big box stove on Christmas Eve. We never caught him at it.

The first Christmas toy I do remember is not memorable for any pleasure that it gave me, but rather because it was the first hiss of the snake in my Garden of Eden, or, to mix metaphores, my first taste of the bitter fruit of the Tree of Knowledge, the first hint that all was not just what it seemed in my best of all possible worlds. I found it some weeks before Christmas, quite by accident, in a bureau drawer. It was a gaily painted mechanical contraption, the exact nature of which I do not recall, except that it was quite wonderful and desirable. I knew instinctively that I was not meant to see it and shut the drawer. It disturbed me, raising vague, unvoiced questions, so I went to mother and asked her about it. Was it for Christmas? Was it for me? I don't remember her words but she conveyed the thought to me that some one was helping Santa Claus and that the toy was intended for another little boy like me.

I was surprised that Christmas morning, but somehow not pleased. The toy had no Christmas glamour. I was aware of something that I could not have put into words — Truth was not absolute.

It was about two years later, when I was six or seven, that I lost Santa Claus altogether. I must have been a particularly naive little boy to have believed in him so

absolutely for so long. It was on Christmas morning that mother found it her duty to take me aside and tell me that Santa Claus was just make-believe. She did it very gently, and I never doubted for an instant the truth of what she told me, but I think I shed some tears for the death of Santa Claus.

Sometimes my father and mother "made Christmas", and Grandma and Grandpa Hawke, and the aunts, uncles and cousins came to celebrate with us. I think I liked it best when it was Grandpa's turn to make Christmas.

After the stockings had been ransacked to the very toes, (we kids were not allowed to get up before 4 a.m. but never missed the magic hour by many minutes), after each gift had received its meed of praise, after breakfast had been eaten and the farm chores done, Daisy and Rosie, sisters of the beautiful Morgan breed, were harnessed to the two-seated sleigh and we all bundled in, well protected by buffalo robes, for the ride to Grandpa's. Dairy was a pacer and Rosie a trotter, and their quick, small hooves set a dancing rhythm for the sleigh bells that surpassed any music ever composed by humans.

I don't know why that house should have been so glamorous, I can't think of a single thing in it that made it so, except that it was occupied by three of the kindest people who ever lived, Grandpa and Grandma and Aunt Fanny.

There were giants of the culinary arts in those days, and the capacity of a boy was too soon reached and too frequently sur-

(Continued on page 23)



Fancy Holiday Fare?

Try Yeast Bread!

by Prof. F. A. TUCKER

"**H**ERE I am with the hot rolls, made of the best wheat and white as milk". (Philyllius, 350 B.C.).

Is there anything more appetizing than the special aroma and unique flavour of fresh-from-the-oven yeast bread? Man's appreciation of home-baked bread has grown through the ages. Now that the holiday season approaches, why not make use of this knowledge in planning festive fare? The gay appearance and rich flavour of sweet doughs provide the right touch for buffets, dinners, and teas. A basic recipe, using one or two of the many variations, is all that you require to be the most popular of mothers, and an esteemed hostess.

You may have a favourite sweet dough recipe. If you must choose one, select it carefully. Appearance, appetite appeal are important considerations, and you won't want to make a mistake. Friends are often the best source of *tested* recipes. This recipe is of Swedish origin, richer than most, and my favourite as the preparation fits well into a busy schedule.

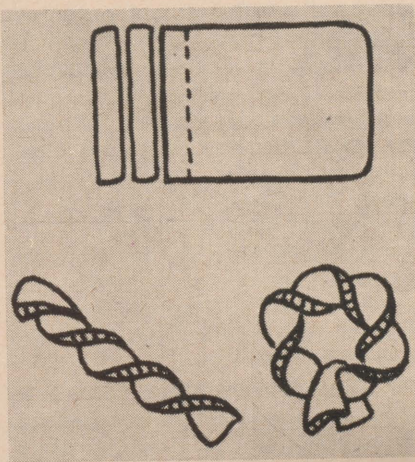
Basic Sweet Dough:

- 1-1/3 cups scalded milk
- 2 tsp. sugar
- 2 pkg. dried yeast or 2 compressed yeast cakes
- 3 whole eggs and 3 yolks
- 2/3 cup sugar
- 6 Cardamon seeds (May be omitted)
- 3/4 tsp. salt
- 6-6 1/2 cups sifted all purpose flour

1. Cool scalded milk to lukewarm. To test, place a drop on the inside of the wrist — it should feel neither warm nor cold.
2. Dissolve the sugar in the warm milk. Sprinkle the dried yeast over the milk mixture. or crumble the compressed yeast into the milk mixture. Stand 10 minutes, then stir well.
3. Sift the salt and flour into a large bowl. Add the cardamon seeds.

4. Beat the eggs slightly with a fork. Add the eggs and remaining sugar to the milk mixture.
5. Pour the milk mixture into the flour. Blend well, and beat with a wooden spoon for 10 minutes.
6. Brush the top of the dough with melted shortening. Cover the bowl with a dampened cloth. Rise dough to double its original volume in a warm (not hot) place, away from draughts — about 2 hours.
7. Punch the dough down. Cover the bowl with a dampened cloth and several thickness of waxed paper or a refrigerator bowl cover. Refrigerate for 8 hours or longer. If dough rises excessively, punch down and recover.
8. Punch air out of dough which has been removed from the refrigerator. Turn onto a greased board and halve the dough with a sharp greased knife. Then try these variations:

Twists — A complement to dinner:



Roll half the dough with a greased rolling pin to form a rectangle about 8" x 20" and 1/4" thick.

Loosen the dough from the board several times during rolling.

Cut the dough crosswise into 1/2" wide strips.

Twist the strips from the ends. Cross and fold the ends over.

Place on a greased baking sheet, cover with a dampened cloth.

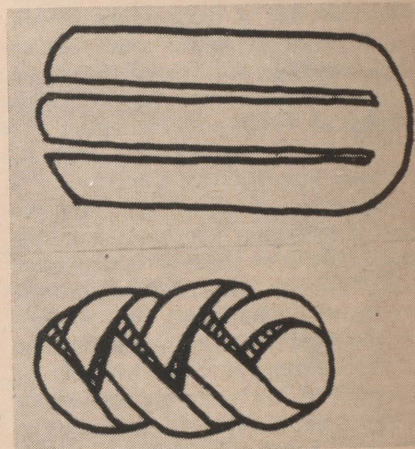
Rise in a warm place until 1 1/2 times original volume (about 1 1/2 hrs.)

Bake 8-12 minutes at 425°F.

Cool on a wire rack.

Brush with melted butter.

Braid — Ideal for a buffet or tea:



Roll half the dough with a greased rolling pin to form a rectangle about 6" x 15" and 1/2" thick.

Cut the dough into 3 strips lengthwise to within 2" of the end of the rectangle.

Braid the strips and tuck in the loose ends.

Place the braid on the center of a greased baking sheet.

Brush the surface with melted shortening, making certain that shortening enters the crevices of the braid.

Cover with a dampened cloth. Rise in a warm place until 1 1/2 times original volume (about 2 hrs.).

Bake 20-30 minutes at 375°F (should sound hollow when bottom is tapped).

Cool slightly on a wire rack.

Brush with melted butter.

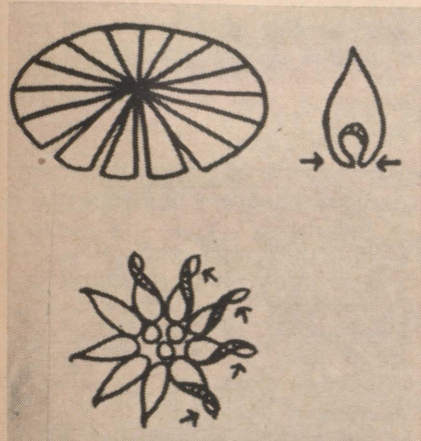
Dribble icing over the top:

½ cup icing sugar (well packed)
1 tbsp. milk
¼ tsp. vanilla

Sprinkle with chopped nuts or shredded coconut.

Place quartered maraschino cherries along the crevices.

Pointsettia — the pièce de résistance on any occasion:



Roll half the dough into a circular shape ¼" thick with a greased rolling pin.

Cut into 16 pie-shaped pieces.

Roll one wedge into three balls and place in the centre of a greased baking sheet.

Pinch the sides of the wide end of each of the remaining wedges together.

Place the wedges around the balls with the wide ends touching and the pinched portion down.

Turn the pointed ends over.

Cover with a dampened cloth.

Rise in a warm place until 1½ times original volume (about 2 hrs.)

Bake 20-30 minutes at 375°F (should sound hollow when bottom is tapped)

Cool slightly on a wire rack.

Brush with melted butter.

Dribble icing over the top, or sprinkle with granulated sugar, tinted red.

If you are not going to bake all of the dough at one time, it will keep up to one week in the refrigerator. It's handy to have the extra dough ready for baking when those so welcome, but unexpected guests arrive. Give them feathery, fresh sweet rolls!

CHRISTMAS PLANTS . . .

(Continued from page 11)

intervals between applications. In June move the plants outdoors to a shaded location. Water sparingly until new leaves appear on the crown of the corm when the corm must be repotted.

Knock the corm out of the pot, shake it free of soil, being careful not to injure the new leaves or the roots. Repot in a clean clay or plastic pot having a diameter of 5 or 6 inches depending on the size of the root mass. The soil should be made up of parts loam, and 1 part each of peat or leafmold and sand. Pack the soil firmly around the roots being careful to leave the upper surface of the corm exposed. Put the plant outdoors again and water thoroughly. At the end of August move the plant indoors to a cool window. When the leaves are fully expanded and the flower buds appear, apply a half-teaspoonful of complete fertilizer every two weeks.

Jerusalem Cherry

In its native habitat the Jerusalem or Christmas cherry is a dwarf tropical shrub, but in northern countries it is grown indoors as an annual. Remove the seeds from the bright red berry and sow in a light sandy soil during January or February. If the seedlings are very close together pull out a few after the first true leaves appear so that they are 1½ to 2 inches apart. When the plants are big enough to handle easily transplant them to 2½ inch pots and grow in a cool room.

After danger of frost is over, plant the cherries outdoors in the garden allowing about 16 inches between plants. While they are outdoors they may require watering and sufficient fertilizer to ensure proper growth. Be careful not to apply too much nitrogenous fertilizer as nitrogen promotes foliage growth and inhibits the production of flowers and the setting of fruit. Jerusalem cherries must set fruit outdoors as they fruit poorly indoors.

Dig up the plants during mid-September retaining as much soil around the roots as possible and pot them in 5 or 6 inch pots. Water thoroughly and keep in a cool place out of direct sunlight for several weeks. From the time they are dug until Christmas they must not wilt or the leaves may drop, nor should they be fed inducing excessive foliage growth which will hide the berries.



Poinsettia

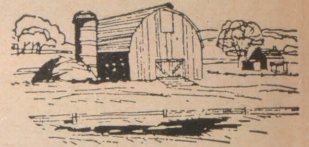
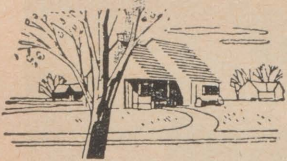
The scarlet "flowers" of the poinsettia are not flowers at all but specialized leaves called bracts. The true flowers are inconspicuous bits of yellow tissue growing in the centre of the brightly colored bracts. This Christmas plant does best in good light and a temperature of about 65°F. The bottom leaves often yellow and drop as a result of low temperature, drafts or drying out at the roots.

After the leaves and bracts have fallen off, move the plant to the basement and keep it dry until spring. It should not be so dry however that the bark shrivels. In May shake out the plant from the pot and soil, and repot in new soil as advised for cyclamen, using a pot that is one size larger than the original. Press the soil firmly around the roots and place the plant in a warm sunny window. Wait a couple of days before watering and then soak the soil. Do not water excessively until signs of growth appear. At the same time as the plant is repotted cut back the stems to about 4 inches from the base. As soon as growth buds appear remove all but one or two of the most robust. It is better to have only a few stems and large "flowers" than to have several stems in which case "flowers" will be small. Grow the plant in a sunny window but not too close to the glass. Be careful that it is not exposed to drafts. When a reddish tinge appears on the terminal leaves apply a half-teaspoonful of fertilizer to the soil.

This procedure may be repeated for several years, but unfortunately every year the poinsettia must be transplanted to a larger pot and soon the plant becomes too big to handle. Furthermore, as the plant gets larger and older it becomes very leggy and, although it will still produce its brightly coloured bracts, it is no longer a desirable house plant.

The Better Impulse

NEWS AND VIEWS OF THE WOMEN'S INSTITUTES OF QUEBEC



FROM THE OFFICE

Hasti-Notes: It has been found that some counties are finding it difficult to get orders for 50 boxes, so small orders may now be filled from the QWI office.

An item of interest — Mrs. Annie Dryden, Fordyce WI, is a radio Ham (complete with licence). Have we any others among the QWI?

Compton Co. WI announces the winners of the bursaries awarded annually to Grade XI graduates in the county. The Hon. C. D. French Memorial Bursary was presented to Gordon Parsons, son of Mr. and Mrs. T. Parsons of Island Brook. Gordon has entered Macdonald College for the degree course in Agriculture. The Compton Co. WI's Bursary was awarded to Brian Lowry, son of Mr. and Mrs. Hazen Lowry of Sawyerville. Brian is a student at Bishop's University, first year Science.

Note: On Page 57 of the Annual Report (end of first paragraph) the prayer quoted by Mrs. Ellard was omitted for lack of space. It reads as follows:

"Where there is hatred, let me sow love;
Where there is injury, pardon;
Where there is doubt, faith;
Where there is despair, hope;
Where there is darkness, light;
And where there is sadness, joy."

And a very Merry Xmas and all the best for the New Year from all of us to all of you.

Note: We are sorry to have to report that Kipawa has decided not to organize an Institute.

OUTLINE: Home Economics

by Anna E. BERNHARDT

Q.W.I. Convener of Home Economics

WE, the homemakers of this Canada of ours are the makers and moulders of society. Our children are as a piece of plastic clay, ours to mold into the future rulers of the world. Let us teach

CHRISTMAS 1960

MESSAGE TO QUEBEC WOMEN'S INSTITUTE MEMBERS

To all of you, I wish to extend my kind remembrances and good wishes, for a Christmas that is filled with the joy of Hope, Peace, and Love. And also that the New Year will be full of promise and accomplishment in our work together in this our Jubilee Year for "Home and Country". God bless you all.

From your President,
Dorothy Ellard

them a love of fellowmen — teach them to put others first, to care about other people of the world, and feel for them and with them.

Let our demonstrations, talks and contests for the coming year be along the lines of nutrition, family, social and community welfare.

Nutrition

A few suggestions for a study of this important branch of Home Economics are:

- 1—Keeping down the cost of living.
- 2—Well balanced and economical meals.
- 3—Storage and preservation of food.
- 4—Milk and its use.
- 5—Wise buying.
- 6—Diets for children, the aged and the sick.

Family and Social Relationships:

Here are a few topics suggested for study, talks, or discussions.

- 1—Recreation in the home.
- 2—The families co-operation in the community activities.

3—Table manners at home and in public.

4—Sharing responsibilities, incomes, etc. in the family.

Handicrafts:

Leisure time can be used in learning a new craft, or reviving an interest in one we had to put aside for awhile, because of family duties. We all have some one in our community who is adept at some form of craft work, cookery, or needlework, and who no doubt would be most pleased to share their knowledge with us.

Let us continue our work for the coming year with this little poem always in mind.

Keep on Going

One step won't take you very far:
You've got to keep on walking.
One word won't tell folks who you are;

You've got to keep on talking.
One inch won't make you very tall:
You've got to keep on growing.
One little deed won't do it all;
You've got to keep on going.



A meeting of Fordyce W.I. at the home of Mrs. J. Syberg.

The QWI Moves North

by Norma HOLMES

AN exciting new chapter has opened up for the Quebec Women's Institutes. One of the projects of the Federated Women's Institutes of Canada has been the integration of Indians and non-Indians. The Indian Homemakers Clubs were organized patterned after the program of the Women's Institutes, but they are for Indians only. There are a few Institutes in the West with Indian members, but this November has seen the first to be organized in Quebec.

On Nov. 15th, keeping our fingers crossed for snow and ice, the QWI station wagon with Miss B. Fortin, Indian Affairs Branch, Mrs. Ellard, Miss Runnells and I, set forth from Macdonald College and headed north. This was a suggestion of Miss Fortin's, that there were possibilities in the Timiskaming area for WI's, and which would have the blessing of the Department of Indian Affairs.

(Get out your maps, girls). Our first stop was the Indian reservation at Notre Dame du Nord where the Chief and a few other leaders were alerted and came to the Indian Agency to discuss the program of the Institutes. They were all agreed that it would be a good thing to change from a Homemakers Club to an Institute, as it would give more outside contacts with



Mrs. Ellard, the W.I. President, and Mr. Garfield Jones engaged in animated conversation during the trip.

an enlarged perspective educationally. During the afternoon the message went around and by 8 p.m. nearly 30 women had converged on the schoolhouse. After Mrs. Ellard had explained the QWI and its program, the vote was unanimous to become a Women's Institute instead of a Homemakers Club and officers were elected.

Every officer in each Indian club accepted nomination immediately — no coaxing, no excuses (please note).

Our next stop was Winiway, right in the bush. A few scattered houses, a church, a store and the schoolhouse. Warning of our arrival had not been received. The station wagon and its occupants were a complete surprise, so one school boy was sent out as a runner, school was dismissed and at 1 p.m. all the women were seated at the desks — nearly 30. Again the vote was unanimous. Officers were elected, good wishes extended and away we went. That sounds as though we dashed off. On the contrary, we took a short cut to Belleterre over what seemed to be a corduroy woods road — at least it felt like one. That was Friday. Saturday the station wagon took off again, destination Kipawa. Too late for a boat trip to Hunter's Point, so we stayed overnight at Timiskaming and Monday morning we boarded a cabin cruiser from Kipawa for Hunter's Point. Kipawa is a beautiful big lake with many islands. It was a 26 mile trip up the lake and into the North River. It was the end of the 'boat' season. Last year the lake was frozen by mid-November. Then it is helicopter for mail and pas-

(Continued on page 21)

Heading for Hunter's Point. Up front: Mr. G. Jones, owner of Kipawa Hotel and (hooded) Mrs. Ellard. Front left: Miss N. Holmes and Miss B. Fortin, Social Worker with Indian Affairs Department.



HUNTER'S POINT EXECUTIVE

Left to right (seated): President, Mrs. Dave St. Denis Jr. (wife of Chief), Mrs. H. Ellard, QWI President. Back row: Treasurer, Mrs. Kenneth Perrier; 1st Vice-President, Mrs. David Pigeon; Secretary, Mrs. Peter Hunter; Convenor of Education, Mrs. Pat Robinson.



PROFILE — Mrs. Harvey



MRS. HARVEY was born Annie Marguerite Macdonald in Cambridge, Mass., on May 18th, 1892. In 1899 her family moved to Lake Megantic, Quebec. She completed her schooling in the Academy at Lake Megantic while still too young to enter either the nursing or teaching professions.

Tragedy struck the Macdonald family when Mrs. Macdonald was taken critically ill and died. Annie Marguerite, then only eighteen, was unable to pursue either nursing or teaching and had to keep house and assist her father in his store. When the Bell Telephone exchange was moved into their store, she became local manager until her marriage on June 3rd, 1914, to Gordon D. Harvey, an employee of The Canadian Bank of Commerce.

As a bank employee Mr. Harvey was frequently transferred from one branch to another. Before his retirement the Harveys had lived in Stanbridge East, Ormstown, Mansonville, Waterloo, Dunham, and back to Mansonville. On his retirement in 1948 they settled in Stanbridge East. Their only child, a daughter, died at birth. Mr. Harvey passed away in 1957 and Mrs. Harvey has continued to reside in Stanbridge East.

Mrs. Harvey first joined the Quebec Women's Institute in 1921. The many moves the family was required to make made it difficult for her to continue her membership in the W.I. but she managed to do so by transferring each time to the nearest branch, and consequently came to know the

members of many different institutes. In spite of the many moves she was required to make she was able to hold offices in many of the local institutes as well as the county organizations. She served as County Vice-President for Mississquoi from 1924 to 1926 and at different times held the offices of Secretary, Convenor and President of the Dunham Branch. In 1935 Mrs. Harvey was elected Provincial Convenor of Child Welfare and Public Health. In this capacity she was instrumental in the establishment of county health units and also promoted interest in hospitalization insurance.

In 1940 she was elected President of Brome County W.I. after having served as Vice-President of that branch. From 1945-49 Mrs. Harvey was Provincial Treasurer. She became first Provincial Vice-President in 1951, a position which she held until 1956 when she was elected Provincial President. She served as Provincial President until 1960. Mrs. Harvey has been a member of the Provincial Board for almost 25 years. She has served consistently in some office for the past 17 years.

During her association with the Institutes she has had many interesting experiences. In 1951 she was in charge of hospitality and entertainment for the FWIC when they met for a Biennial at Macdonald College. The delegates were taken on bus trips around Montreal and to Quebec City. Following the ACWW Conference in Toronto in 1957 for which she was elected to the Tour Committee, she conducted 40 delegates from all parts of the world through the Eastern Townships and to Quebec City. It was as a result of this visit by the Indian delegates, that the baby elephant Ambika was

(Continued on page 21)

Q.W.I. AWARDS



Miss Alison Reid, B.Sc. (H.Ec.) IV, Huntingdon, winner of The Alfred Watt Memorial Prize and The Janet Morison Robb Bursary for Women.



Miss Stella Stevenson, B.Sc. (H.Ec.) II., Bishopton, winner of The Frederica Campbell MacFarlane prize.

* * *

It is dangerous to try to adjust or repair any electrical appliances while the article is connected. Disconnect any equipment which must be handled. Be sure that hands are not moist and that the floor is dry.



The Rawdon W.I. celebrated their 26th Birthday by holding a dinner and card party in the Manoir Hotel, Rawdon. The photo shows Mrs. G. Grasswell, President, second from left, with her officers, at the head table.

Q.W.I. MOVES NORTH . . .*(Continued from page 19)*

sengers and when the ice is thick enough, the snowmobile, but luck was with us this year. The message went around after our arrival and by 1 p.m. the women residents were gathered in the schoolhouse, many coming by boat. At 3 p.m. the cabin cruiser pulled away from the wharf, leaving the Hunter's Point WI behind us.

In each place, practically the entire female population, except the sick, came. The last place visited was Kipawa itself, where, unlike the others, the population is predominantly non-Indian. An Institute was formed there also, although they were not as enthusiastic having several organizations already. They are only six miles from the modern town of Timiskaming.

Credit goes to Miss Fortin, without whom it would have been impossible. She has worked with the Indians for 10 years and her advice is, and I am sure will continue to be, available.

All the QWI travellers were

thrilled with the trip and the response they received and are planning and hoping that the QWI may be of real assistance to their Indian sisters. They also expect to find the QWI enriched by learning more of Indian culture and crafts.

(A more specific report is being prepared and will be presented at the Semi-Annual).

* * *



The late Mrs. John Antoine, who was a Charter Member of Huntingdon W.I., with 37 years active membership. She had served as Convenor of Welfare and Health and as Branch President.

PROFILE . . .

(Continued from page 20)
later sent to the Granby Zoo.

One of the most momentous experiences of her life, Mrs. Harvey says, was her attendance at the Ceylon Conference of ACWW in 1957 and the Around the World Tour, leaving from Vancouver and returning to Montreal. She brought back colored slides which she has shown to many groups.

Mrs. Berry, former ACWW President, visited Canada in 1956 and Mrs. Harvey and Mrs. LeBaron accompanied her to the City Hall, Montreal, where Mrs. Berry signed the Golden Book.

Mrs. Harvey was appointed to draw up a manual to help the members with the conduct of meetings, and, with the help of Mrs. Abercrombie, this was done with satisfactory results. She has had many interests, having been Worthy Grand Matron (1944-45) of the Eastern Star, and with a record of work accomplished in the Can. Red Cross over a period of years.

Her hobbies are sewing, knitting, crocheting and handicrafts.

The Month With the W.I.

THE Poppy has a prominent place in November meetings, and many branches took part in Remembrance Day services. The Service Fund has not been forgotten, and many donations have been made to various organisations. Some branches have not yet sent in their Macdonald Journal Questionnaire. There is still time to do this. We want to have YOUR opinions too. Send it to Mrs. Elton Gilchrist, Kingsbury, Que.

BONAVENTURE

BLACK CAPE ENTERTAINED members from a neighbouring branch, and enjoyed a talk on "Thanksgiving" by Rev. Alex Irvine. A new member was welcomed. MARCIL named their secret ambitions for roll call. Books were given to the local school library. PORT DANIEL had an interesting letter from a W.I. pen-pal in NEW ZEALAND.

BROME:

AUSTIN also report a new member. A bouquet was presented to a member celebrating her 59th wedding anniversary, and a card party held. ABERCORN'S Citizenship convener read a paper about a Dutch family during the war. KNOWLTON'S LANDING had a discussion on current events, and an exhibition of paintings by two talented members. SUTTON had a paper on Publicity, and a glove-making course.

CHAT-HUNTINGDON:

DEWITTVILLE held a Court whist party (husbands invited), a bean-guessing contest, and a Chinese Auction. DUNDEE learned hints on First Aid methods, and had a visit from the County president. FRANKLIN awarded a scholarship to a pupil at Franklin High

School, and enjoyed a talk by Mrs. E. Tremblay on ceramics, sculpture and paintings. Mrs. Palmer, County President was a visitor here too. HEMMINGFORD awarded Bursaries to pupils in Grades 8, 9, 10 and 11. A Polio Clinic (the third) was sponsored, and a record collection made for UNICEF. This W.I. contacted their Town Council with regard to the building of unsatisfactory dwellings. HOWICK sponsored the Salvation Army Pick-up, and had a talk by Mrs. E. Lamb on teaching Home Economics.

HUNTINGDON had a reading and a solo for Armistice Day, and household hints were given. ORMS-TOWN also had an Armistice program and presented special school prizes.

COMPTON:

BURY heard an article on the benefit of discount stamps to the consumer, read by Mrs. Dougherty; Mrs. Fisher spoke on Cancer Pads; Mrs. MacRae's reading was entitled "The Weavers", and traced this ancient art to Biblical times. Mrs. McGee told of her Australian pen-pal, and showed magazines of that country. BROOKBURY held a paper drive and a Hallowe'en Dance. This branch framed an honour roll of the Brookbury boys who died serving their country. CANTERBURY recited poems by Canadian authors and were guests of East Angus W.I. A special flower fund was started. COOKSHIRE heard a talk given by Winston Fraser, illustrated by slides taken when he attended the student's trip sponsored by the Rebekahs. Mrs. Rupert Learned spoke on "Methods of Preserving Vitamins and Minerals through proper cooking of meats, fish, vegetables and fruit". EAST ANGUS enjoyed a talk by Mr. B. N. Holtham, on the history of the Eastern Townships, and entertained

Cookshire, Canterbury and Brookbury. **EAST CLIFTON** sponsored a Hallowe'en Party and gave money for school prizes. A paper on the first settler in Clifton was read by Mrs. L. Cairns, Citizenship convenor, and a quiz on Medical Conditions given by The County Welfare and Health Convenor, Mrs. McBurney. **SAWYERVILLE's** guest speaker, Mr. McKenna, demonstrated floral decorations. **SCOTSTOWN** gave a donation to the Home and School hot lunch fund.

GASPE:

SANDY BEACH placed a wreath on Armistice Day and heard an article "To Meet the Modern World" written by the president of the Montreal Council of Women. **YORK** presented a Life Membership to Mrs. Herbert Palmer, and had a cake decorating demonstration. Two boxes were packed for USC, and a new member welcomed.

GATINEAU:

AYLMER EAST are busy in the kitchen. They are providing cookies and tea at the Ottawa Winter Fair, proceeds to go to the Gatineau Hospital, and they are catering to the Annual Christmas Dinner held by the Ottawa Hunt Club. **EARDLEY** members were encouraged to attend the Blood Bank Clinic, in a talk by Mrs. Joseph Kennedy. Next year's School Fair was discussed. **RUPERT** heard about the Eye Bank from Mrs. Baines **WAKEFIELD** canvassed for The CNIB and heard a talk on Child Welfare, given by Miss Evelyn McCorkell. **WRIGHT** helped cater at the Gatineau ploughing match, and gave a donation of jams and jellies to the Gatineau Hospital. The roll call was name your favourite tree, and the Maple emerged as the favourite of most.

JACQUES CARTIER:

STE. ANNE DE BELLEVUE saw a film of the West Indies. Two West Indian students, who were guests, showed pictures of Jamaica. Two new members are reported here. A wreath was placed at the Remembrance Day Service at the Veterans Hospital.

MEGANTIC:

KINNEAR'S MILLS answered the roll call with a Health rule, and heard a paper on Welfare and Health. At the semi-annual meeting of this County ways to raise funds for the Jubilee Travelling Fund were discussed.

MISSISQUOI:

COWANSVILLE enjoyed a demonstration on preparing Fancy Breads given by Miss McOuat. A card party was held to raise funds for a scholarship. **DUNHAM** entertained the children who collected for UNICEF, at a Hallowe'en Party. A Tea and Food sale was held, proving very successful. **FORDYCE** heard papers read by conveners, and guest speaker Mrs. Annie Dryden, who is a licensed amateur radio operator, spoke on her interesting hobby. **STANBRIDGE EAST** gave school prizes and a cup to the local softball team. Mrs. Donald Blinn gave an interesting talk on the Museum of Fine Arts and Van Gogh paintings. Mrs. Harvey spoke on W.I. work since 1911, and the co-operation of the Dept. of Agriculture. A lighted Christmas Tree is to be erected on W.I. land.

MONTCALM:

RAWDON celebrated their 26th birthday with a dinner and card party. Special tribute was made to the

work of the Welfare and Health convenor, Mrs. G. Robinson.

PAPINEAU:

LOCHABER are looking ahead to Christmas cheer, and for the third year will make their project the sick and shut-ins in St. Michels Hospital, Buckingham. A sale was held, one member donated 50 copies of the history of Lochaber W.I. which she had had printed.

PONTIAC:

BEECH GROVE named their first teacher and school, and heard a reading on "Valuable facts of Education" by the Education convenor. **BRISTOL** had a talk on "Immunization" by a local nurse Mrs. R. Smith. Canned food and clothing were sent to the Brookdale Farm. **ELMSIDE** answered the roll call with a donation of food for Pontiac Community Hospital, and articles from their exhibit were also sent to the Hospital. **FORT COULONGE** entertained the County President, sent jams and jellies to the Hospital, and heard a paper on the use of liquid detergents. Hats made from vegetables and flowers was the roll call at the **QUYON** meeting. **STARK CORNERS** explain their money cake — it is brought in by a member, each person pays 5c a slice, and the money goes into the funds. Jams and vegetables were sent to the Shawville Hospital. **WYMAN** heard a thought — provoking article by Dr. Murray Banks, "How to Live with Yourself".

RICHMOND:

CLEVELAND had a quiz on French words, conducted by the Citizenship convenor Miss Dresser. A wreath was placed on Armistice Day. **DENISON MILLS** sent a donation to the Wales Home for Christmas gifts, and also to St. Francis High School for hot lunches. A card party was held, and a drawing on a Scotch doll. **MELBOURNE RIDGE** catered to a Legion Banquet, and renewed their subscription to the Federated News. Their guest speaker was Mrs. Cilla Peart, School Nurse, who explained her many duties in a most interesting way. **RICHMOND HILL** had to say a sentence of not less than ten words in French for roll call. A Chicken Pie supper and Dance, and a Hallowe'en Dance swelled the funds. Mrs. C. Banfill won a contest for decorated Hallowe'en cup-cakes. **RICHMOND YOUNG WOMEN** created hats from kitchen utensils with Mrs. Sylvia Crack the winner. The proceeds from a drawing on a blanket were sent to a child who had been badly burned. **SPOONER POND** had a demonstration on making Cancer Dressings, given by Miss Thompson of the Cancer Society. This is a new project for this branch. **SHIPTON** made a record collection for UNICEF in co-operation with the ADS High School. A wreath was placed on the War Memorial, and poppies bought for roll call. **WINDSOR** renewed their C.A.C. membership, and are busy making layettes for the USC. A telephone Food Sale was organized by the Home Economics convenor, Mrs. F. Robinson.

SHEFFORD:

GRANBY HILL enjoyed a supper and social evening, with families invited. An apron and Food Sale was held. **GRANBY WEST** raised money for the Lunch room at Granby High School by having a Rummage Sale. **WATERLOO-WARDEN** made scrap books for a children's Hospital, gave school prizes and bought W.I. seals.

The College Page

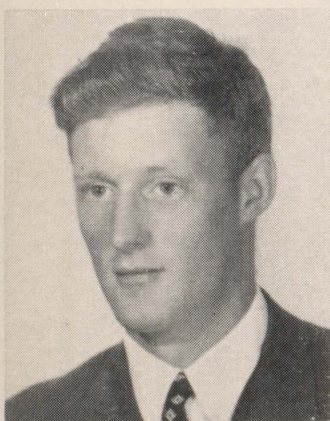
Awards Announced



National Scholarship: Miss Janet Walker, B.Sc. (H.Ec.) I, Amherst, N.S.



Mr. Keith McCully, Ph.D. IV., of Debert, N.S., who won The Canadian Industries Limited Postgraduate Scholarship.



Mr. Wesley Larocque, Agr. Dip. II, Glen Sutton, Que., who won The Lieutenant Governor's Medal and The Quebec Women's Institute Bursary.

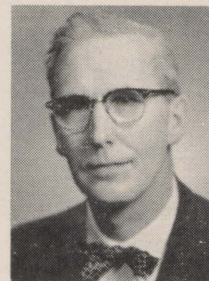
The Dupont Company of Canada Teaching Scholarship: Miss Katherine McKellar, 1st Cl. Dip., Dorion, Que.

The Cyanamid of Canada Limited Teaching Scholarship: Mr. Doug-

PROFESSOR MACFARLANE NAMED TO DAIRY INDUSTRY INQUIRY COMMITTEES

PROF. D. L. MacFarlane, Chairman of the Department of Economics at Macdonald College, has been appointed a member of a committee to inquire into problems of the marketing and sale of milk and dairy products in the Province of Quebec. His appointment to a dairy research group to advise the Ontario Dairy Co-ordinating Board on Milk Marketing in Ontario has also been announced.

The committee to inquire into milk marketing in Quebec was authorized by an Order-in-Council on November 2nd, 1960. The committee is to inquire into the marketing and sale of milk and dairy products, report its findings, and submit recommendations as to the measures which it believes should be taken to co-ordinate the functions of organizations responsible for the marketing of dairy products, and recommendations as to changes in present dairy legislation and dairy regulations. Mr. Henri Berard, Director of the Provincial Dairy School at St. Hyacinthe, is Chairman of the eight-member committee, and Mr. J. L. Bélanger, representing the Dairy Technicians Association, is Secretary. Besides Dr. MacFarlane other members of the committee include L. P. Parizeau, Manager



Granby Co-operative; Marc Lelerc, Dairy Industry Association; Maurice Halle, Montreal Milk Producers Marketing Board; L. P. Poulin, Secretary Union Catholique des Cultivateurs; and Adélard Tremblay, Economist of the University of Laval.

As a member of the dairy research advisory group in Ontario, Dr. MacFarlane will study the means of implementing price blending or pooling. Many manufacturing milk shippers meet the inspection requirements necessary to ship to the higher priced fluid milk market. In addition the producers to the fluid milk market are producing from five to seven and one-half billion pounds of milk per year in excess of the requirements of the fluid market. This milk is being directed to the manufacturing milk market, thus contributing to depressed price for that market. The advisory group is requested to suggest a means of resolving these two problems.

las Phillips, 1st. Cl. Dip., Macdonald College, Que.

The University Scholarships: Miss Enid Mitchell, B.Sc. (H.Ec.) II, Kingston, Jamaica; Miss Joan Portfors, B.Ed. II, Montreal, Que.; Mr. James Thong, B.Sc. (Agr.) II, Malaya; Mr. Andrew Lee, B.Sc. (Agr.) IV, Chelsea, Que.

The Eliza M. Jones Scholarships: Mr. Norman Cameron, B.Sc. (Agr.) I, Baie Comeau, Que.; Mr. Brian Kennedy, B.Sc. (Agr.) I, Valois, Que.; Mr. Austin Bowman, B.Sc. (Agr.) III, North Wiltshire, P.E.I.; Mr. Michael Symons, B.Sc. (Agr.) III, Greendale, Salisbury, S. Rhodesia.

I Remember I Remember

(Continued from page 15)

passed. Christmas afternoons were periods of reminiscent repletion, punctuated by occasional nibblings at the candies, nuts, and *plump* raisins that beckoned temptingly from heaped dishes at strategic locations.

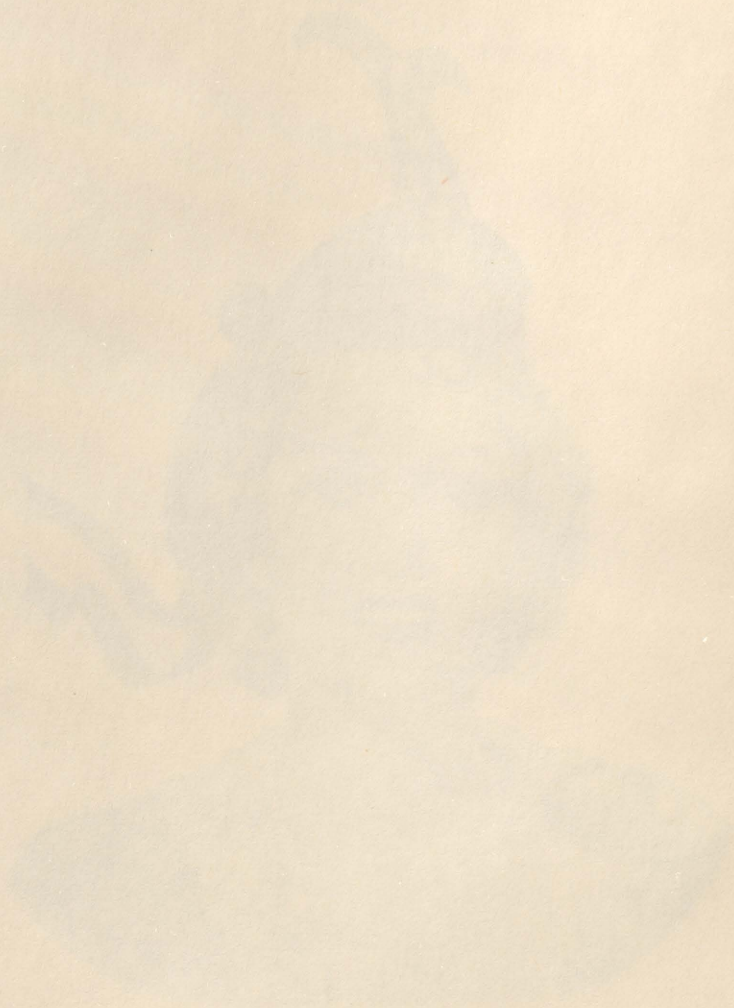
Late supper always featured oyster soup and "Boston crackers" and all the sweets and fruits that had escaped annihilation at the noon meal.

Then, the sleepy ride home under the cold jingling stars, to a very welcome bed.



Season's Greetings

MACDONALD TOBACCO INC.



Macdonald's Pipe Organs

MACDONALD TOBACCO INC.

DATE DUE

FORM 211 L.J.D.
